



# HOLIDAY MENU

*Festive Food for any Type of Celebration*

visit: [www.topscatering.com](http://www.topscatering.com)

# Breakfast & Brunch Buffet Packages

**'Tis the Season to Brunch!**

Our Breakfast Brunch Buffet menus are available from Monday-Friday 7:00 am until 12:00 N and on Weekends from 7:00 am to 2:00 pm. Delivered **hot and ready to serve** to your home, office, or venue location. Note, some menu add-on items may be available only with full service.



**\$15.95**  
pp

## Southern Classic Brakfast

.....

- Fresh Fruit
- Assorted Pastries
- Sausage & Bacon
- Scrambled Eggs
- Country Grits
- Biscuits & Gravy
- Coffee & Breakfast juice

## Buffet Add-ons:

.....

**Al a Carte Entree's**  
**@ \$2.99 pp**

Bacon, Sausage,  
Ham Chops, Beef Sausage,  
Turkey or Vegan Sausage

### Self-serve Stations

**@ \$5.99 pp**

Belgian Waffles  
Buttermilk Pancakes

**@ \$12.99 pp**

Shrimp n' Grits Bar  
Chicken & Waffles Bar  
Fajita Bar

### Chef-Attended Stations

**@ \$7.99 pp**

Omelet Station

**@Call for pricing**

Carving Station  
Herb-Roasted Prime Rib  
Beef Tenderloin  
Honey-glazed Ham  
Grilled Salmon Slab



**\$17.95**  
pp

## The Fiesta Brunch

.....

- Tropical Fruit Salad
- Assorted Pantries
- Assorted Breakfast Burritos
- Roasted Skillet Potatoes
- Rice & Black Beans
- Toast
- Coffee & Breakfast Juice



**\$17.95**  
pp

## Southern Classic Brunch

.....

- Fresh Fruit Display
- Assorted Pastries
- Chicken & Waffles
- Country Grits
- Hash Brown Casserole
- Coffee & Breakfast Juice



**\$19.99**  
pp

## The Cajun Brunch

.....

- Fresh Fruit
- Brioche French Toast
- Cajun Shrimp n' Grits
- Scrambled Eggs
- Smoked Gouda Cheese Grits
- Breakfast Potatoes
- Coffee & Breakfast Juice

**Plan Your Event Today!**

Call/Text: 770-559-5037

Email: [events@topscatering.com](mailto:events@topscatering.com) | Visit: [www.topscatering.com](http://www.topscatering.com)



# Lunch or Dinner Buffet Packages

## 'Tis the Season to Feast upon Festive Holiday Meals!

Our lunch or dinner holiday menu packages are delivered **hot and ready to serve** to your home, office, or venue location. Menus may be customized to suit the needs of your event. Pricing is for drop-off service.

Consult with a Catering Consultant for full-service options.




**\$17.95**  
pp

### Home for the Holidays

.....

- Garden Salad  
(served w/ ranch dressing)
- Carved Roasted Turkey w/ Gravy
- Carved Honey-glazed Ham
- Cornbread Dressing  
(served w/ cranberry sauce)
- Mac n' Cheese
- Green Beans
- Rolls
- Sweet Potato Pie
- Iced Tea



**\$22.95**

### The Cajun Holiday

.....

- Candied Pecan Salad  
(served w/ raspberry vinaigrette)
- Sliced Cajun Fried Turkey  
(served w/ creole gravy)
- Cajun Roast Beef *au jus*
- Dirty Rice
- Sweet Potatoe Souffle'
- French Cut Green Beans
- Cornbread Muffins
- Bread Pudding  
(served w/ bourbon sauce)
- Sweet Potato Pie
- Iced Tea

**Add-on:**

Chicken-Sausage Gumbo  
@ \$2.99 pp



**\$17.95**  
pp

### The Italiano Holiday

.....

- Italian Salad
- Italian Herb-stuffed Turkey Breast  
(served w/ gravy)
- Penne Pasta Rustica
- Roasted Garden Veggies
- Garlic Roll
- Italian Creme Cake
- Rolls
- Iced Tea



**\$19.95**  
pp

### The Festive Feast

.....

- Mixed Greens Salad  
(served w/ Ranch Dressing)
- Herb-Roasted Chicken
- Roast Beef *au jus*
- Mashed Potatoes
- Mac n' Cheese
- Green Beans
- Rolls
- Sweet Potato Pie
- Iced Tea



**\$19.95**  
pp

### The Caribbean Holiday

.....

- Tropical Island Salad  
(served w/ citrus vinaigrette)
- Carved Jerk-roasted Turkey
- Mango-glazed Pork Loin
- Peas & Rice
- Plantains
- Fried Cabbage
- Coco Bread
- Rum Cake
- Iced Tea

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# Afternoon Social Packages

## 'Tis the Season for Sweet Treats!!

Our holiday sweet treat Extravaganza tables are perfect for hosting afternoon holiday socials with a large number of guests. There is always something for everyone to enjoy. These table spreads are complete with holiday-themed decor making them not only delicious but fun and festive. Full-service catering only. Minimum of 100 guests required.



### Hot Cocoa & Coffee Bar

.....

Gourmet Hot Chocolate and Coffee served hot accompanied with a bar of staple and holiday themed toppings, whipped cream, and flavors.



### Chocolate Fountain Station

.....

A holiday-themed station of flowing Belgian Chocolate accompanied with an assortment of sweet & salty dippable's.



### Sweet Treats Table

.....

A table spread smorgasbord of assorted holiday sweet treats coupled with some traditional staples all decked out with holiday themed decor and more!



### S'mores Bar

.....

All of the staple ingredients with some surprising holiday twists to the bar to make deliciously gooey s'mores.



### Charcuterie Table

.....

A table spread of select cheese, cured meats, olives, nuts, fresh fruit, berries, bread, spreads, crackers, and Canapes.

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# Holiday Party Hors d' Oeuvres

## 'Tis the Season for Tapas!!

Our holiday hors d' oeuvres packages are perfectly paired for menu balance and taste. Delivered **hot and ready to serve** to your home, office, or venue location. Pricing is for drop-off service. Additional menu items are available. Note, some menu items may be available only with full service.



### Light Hors d' Oeuvres Station .....

\$17.95  
pp

Seasonal Fruit Display  
Cheese & Crackers Board  
Caprese Skewers  
Assorted Baguettes  
Stuffed Mushrooms  
BBQ Glazed Cocktail Meatballs  
Mini Decadent Desserts



### Hand-Passed Hors d' Oeuvres .....

\$17.95  
pp

Caprese Skewer  
Mini Beef Wellington  
Shrimp Cocktail Shooters  
Hummus Shooters  
Assorted Petit Fours

*More options available*

### Hors d' Oeuvres Buffet

#### Add-ons .....

#### Chef Stations

*Call for Pricing*

Carving Station  
-Choose from-  
Herb-Roasted Prime Rib  
Beef Tenderloin  
Honey-glazed Ham  
Grilled Salmon Slab

#### Self-Serve Stations

@ \$12.99 pp

Fajita Bar  
Shrimp n' Grits Bar  
Mac n' Cheese Bar

#### Salad Shooters

@ \$5.99 pp

Holiday Pecan Salad  
Bowtie Basil Pasta



### Charcuterie Hors d' Oeuvres .....

\$19.95  
pp

A table spread of select cheese,  
cured meats, olives, nuts, fresh fruit,  
berries, breads, spreads and crackers  
Assorted Canapes  
Assorted Mini Sweet Treats  
Holiday Sparkling Punch



### Heavy Hors d' Oeuvres Station .....

\$19.95  
pp

Fruit & Cheese Display  
Shrimp Cocktail,  
Chicken Skewers, Thai Beef Skewers  
Spinach Artichoke Dip  
Tomato-Basil Tortellini Pasta  
Mini Dessert Shooters  
Peach-Mango Spritzer

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# Al a Carte Party Hors d' Oeuvres

## 'Tis the Season to Create Your Own Holiday Buffet!!

Our al a carte party hors d' oeuvres give you the freedom to create your own menu just how you like it! Delivered **hot and ready to serve** to your home, office, or venue location. Pricing is for drop-off service. Full-service Catering is not available with this menu.

<b>Cold Selections</b>	<b>Small (serves 20)</b>	<b>Med (serves 30)</b>	<b>Large (serves 40)</b>	<b>X-Large (serves 50)</b>
<b>GREEN SALADS</b>				
<ul style="list-style-type: none"> <li>• Garden Salad</li> <li>• Caesar Salad</li> <li>• Spinach Salad</li> </ul>	***	\$29.00	\$49.00	\$59.00
Fresh baby spinach tossed with gorgonzola cheese crumbs, sliced strawberries, walnuts and <u>red</u> inions with Citrus Vinaigrette dressing		\$34.00	\$44.00	\$54.00
<b>SEASONAL SALADS</b>		\$49.00	\$59.00	\$69.00
<ul style="list-style-type: none"> <li>• Fall Harvest Salad</li> <li>• Winter Salad</li> <li>• Spring Salad</li> <li>• Summer Pecan Salad.</li> </ul>				
<b>Anti-pasta Kabob</b>				
Black Olive, Marinated Mozzarella cheese, artichoke, fresh basil cured meats threaded on 6" skewer	\$59.00	\$69.00	\$79.00	\$79.00
<b>Caprese Skewers</b>				
Marinated Mozzarella, Fresh Basil, Cherry Tomato threaded on a 6" skewer	\$49.00	\$59.00	\$69.00	\$79.00
<b>Fruit Platter</b>				
Fresh seasonal fruit artfully displayed garnished with Fresh Berries	***	\$79.000	\$89.00	\$99.00
<b>Charcuterie Board</b>				
An artful display of cured meats, cheeses, dips, spreads, fruit, veggies, <u>nuts</u> and berries with Chef selected accompaniments	***	***	\$149.00	\$199.00
<b>Artisan Cheese Platter</b>				
Assortment of fine select cheeses, dried fruit, nuts, premium Italian meats and gourmet crackers. <i>Garnished w/ fresh grapes and berries</i>	***	***	\$99.00	\$149.00
<b>Olive Lover's Platter</b>				
Assortment of Fine Olives and Olive Spreads served with <u>crispy</u> crostini toast and olive oil	***	\$39.00	49.00	\$59.00
<b>Assorted Bruschetta</b>				
An assortment of <u>of</u> Tomato-Basil, Olive Tapenade, Roasted Red <u>Pepper</u> , Portabella Mushroom atop Bruschetta rounds	***	\$49.99	\$59.00	\$69.99
<b>Deviled Eggs</b>				
Sweet & Savory filling lightly dusted with paprika.	\$19.00/per dozen	***	***	***
<b>Low Country Deviled Eggs</b>				
Savory filling spiced with Cajun seasoning and <u>lightly</u> dusted with Old Bay				
<b>Avocado Deviled Eggs</b>				
Fresh avocado filling with fresh lime, cilantro, and lightly dusted with <u>paprika</u>	\$24.00/per dozen			





<b>CHILLED PASTA SALAD</b>	\$49.00	\$59.00	\$69.00	\$79.00
<b>-Tortellini Pasta Salad</b> Tortellini pasta tossed in pesto, fresh basil, sundried tomatoes, fresh savory seasonings.				
<b>-Pasta Trio Salad</b> Tri-color spiral pasta tossed in a bold Tuscan vinaigrette with olives, sun-dried tomatoes, peppers and seasonings.				
<b>CLASSIC DIPS</b>				
<b>Chips, White Queso &amp; Salsa</b>	***	\$29.00	\$39.00	\$49.00
<b>Hummus Trio Sampler</b> Traditional, Pine-nut, and Roasted Red-Pepper. <i>Served w/ grilled pita bread</i>	***	\$59.00	\$69.00	\$79.00
<b>Southwest Layered Dip</b> Layers of ground beef, black beans, salsa, sour cream, guacamole, shredded cheese and black olives. <i>Served w/ Tortilla Chips.</i>		\$69.00	\$79.00	\$89.00
<b>Hot Buffalo Chicken Dip</b> Roasted Chicken blended with cream cheese, hot buffalo sauce and select seasonings. <i>Served w/ Celery and Carrot sticks.</i>	***			

<b>Hot Spinach-Artichoke Dip</b> Creamed Spinach, Artichokes herbs and spices served with pita chips				
<b>Shrimp Cocktail</b> Large gulf shrimp served with a housemade with zesty Cocktail sauce	***	\$129.00	\$139.00	\$159.00
<b>Smoked Salmon Slab</b> Salmon slab slow smoked with fresh seasoning chilled and served with thinly sliced cucumbers, egg crumbs, red onions, capers and a freshly made dill sauce.	****	***	***	\$129.00
<b>Hot selections</b>	<b>Small</b> (serves 20)	<b>Med</b> (serves 30)	<b>Large</b> (serves 40)	<b>X-Large</b> (serves 50)
<b>Cocktail Meatballs</b> Savory meatballs in a bbq glaze sauce	\$79.00	\$89.00	\$99.00	\$129.00
<b>Chicken Skewers</b> Marinated Chicken breast, grilled and glazed in a bourbon sauce threaded on 6" skewer	\$89.00	\$99.00	\$129.00	\$149.00
<b>Cajun Sausage &amp; Shrimp Skewers</b> Sausage and grilled shrimp with spicy Cajun seasonings threaded on 6' in skewer	***	\$99.00	\$129.00	\$159.00
<b>Spring Rolls</b> Chicken or Vegetable Spring roll wrapper of Chinese vegetables tossed in sesame oil, and fresh ginger served w/ Asian zing sauce	\$59.00	\$69.00	\$79.00	\$109.00
<b>STUFFED MUSHROOMS</b>				
-Veggie Stuffed	\$39.00	\$49.00	\$59.00	\$69.00
-Sausage Stuffed	\$49.00	\$59.00	\$69.00	\$99.00
-Crab Stuffed	****	\$79.00	\$89.00	\$119.00
<b>SLIDERS</b>	\$3.99 ea	***	***	***
<b>Pulled Pork Sliders</b> Slow smoked pull pork topped with coleslaw				
<b>-Beef Sliders</b> Angus Beef w/ a touch of red pepper ketchup and spicy brown mustard.				
<b>-Chicken</b> Grilled Chicken fillet w/ Dijon Mustard	\$4.99 ea	***	***	***
<b>-Crabcake Sliders</b> Mini Maryland style with a blend of lump crabmeat, herbs, spices, hand-patted and lightly pan seared.	\$5.99 ea	***	***	***





<b>Mini Crab Cakes</b> Bite-size Maryland style with a blend of lump crabmeat, herbs, spices, hand-patted and lightly coated in panko bread crumbs	***	\$99.00	\$149.00	\$199.00
<b>Chicken &amp; Waffles Skewers</b> Crispy Chicken tenders atop Belgian waffle drizzled with warm maple syrup	***	\$89.00	\$99.00	\$129.00
<b>Shrimp n' Grits</b> Shrimp and creamy grits in a low country savory roux sauce	***	\$129.00	\$159.00	\$199.00
<b>Vegetarian Selections</b>	<b>Small</b> (serves 20)	<b>Med</b> (serves 30)	<b>Large</b> (serves 40)	<b>X-Large</b> (serves 50)
<b>Artichoke Balls</b> Parmesan stuffed artichokes lightly breaded and flash fried to a golden crunch	\$59 25 pcs	***	***	***
<b>Goat Cheese Pop</b> Fig and creamy goat cheese wrapped in phyllo	\$50 25 pcs	***	***	***
<b>Black Bean Spring Rolls</b> Black Beans and Cheese rolled into crispy Spring wrapper	\$59 25 pcs	***	***	***
<b>Zucchini Boats</b> Zucchini hollowed and stuffed with a blend of <u>Quinoa</u> , pine nuts, feta cheese, lemon juice, and fresh parsley	\$89 25 pcs	***	***	***
<b>Veggie Quiche</b> Spinach and Cheese blended in buttery crust	\$49 50 pcs	***	***	***
<b>Kale Potstickers</b> Potstickers stuffed with kale, spinach, <u>corn-cabbage</u> , carrots, edamame, onions, tossed in sesame oil.	***	\$59.00	\$69.00	\$79.00
<b>Vegetable Samosa -</b> Crispy vegan pastry stuffed with potatoes, green peas, carrots, scallions, <u>herbs</u> and spices.	*** \$69.00 25 pcs	***	***	***
<b>Roasted Vegetable Medley</b>	***	***	\$89.00	\$119.00
<b>Caponata Wraps -</b> A blend of eggplant, peppers, pignoli nuts, and roasted tomato wrapped in phyllo.	\$75.00 25pcs	***	***	***
<b>Spanakopita</b> A creamy blend of Spinach and feta cheese wrapped in phyllo	***	\$59.00	\$69.00	\$79.00
<b>Garden Veggie Kabobs</b> Grilled veggies thread on 8" skewer	***	\$79.00	\$89.00	\$119.00
<b>Veggie Lasagna</b> Layers of lasagna, garden veggies, select cheeses, and creamy white sauce.	***	\$59.00	\$99.00	\$129.00
<b>Dessert Selections</b>	<b>Small</b> (serves 20)	<b>Med</b> (serves 30)	<b>Large</b> (serves 40)	<b>X-Large</b> (serves 50)
<b>Cookie Platter</b>	***	\$39.00	\$49.00	\$59.00
<b>Cookie &amp; Brownie Combo Platter</b>	\$39.00	\$49.00	\$59.00	\$79.00
<b>Assorted Mini CheeseCake Platter</b>	***	***	\$99.00	\$129.00
<b>Assorted Cake Slices Platter</b>	\$39.00	\$49.00	\$59.00	\$79.00
<b>Assorted Mini Desserts Platter</b>	***	\$59.00	\$69.00	\$99.00
<b>Chocolate Mousse Cake</b>	***	\$59.00	\$69.00	\$99.00
<b>Southern Style Banana Pudding</b>	***	\$49.00	\$59.00	\$89.00
<b>Seasonal Cobbler</b> Apple, Peach or Berry	***	\$59.00	\$69.00	\$99.00







## BEVERAGES

### Coffee

Fresh Brewed Coffee (*Regular or DeCaf*) ~~-\$~~1.25 per cup

### Hot Tea

Hot Tea (Regular or Herbal)  
.90 per cup

### Iced Tea

Sweet or Unsweet \$5.25/gallon

### Flavored Teas

Southern Peach Tea  
\$7.25/gallon

### Lemonade

Classic Lemonade  
Strawberry Lemonade  
\$8.00/gallon

### Specialty Punch

Sparkling Caribbean Punch ~~....\$~~10.50 a gallon  
Sparkling Peach-Mango Punch ~~....\$~~10.50 a gallon  
Sparkling Citrus Punch ~~....\$~~10.50 a gallon

### Soda & Bottled Water

Assorted Can Soda (8oz) @ 1.25 ~~ea~~  
Bottled Water (16 oz) @ \$1.00 ~~ea~~ | Premium Bottled Water @ \$1.99 ~~ea~~  
Sparkling Water @ \$1.99 ~~ea~~ | Flavored Sparkling Water @ \$2.99 ~~ea~~  
(Coke or Pepsi products available)

One Gallon serves approximately 15 people.  
Cups & Ice are included with Beverage Orders

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# Frequently Asked Questions .....

**Q. Is it safe to host a Catered Event?**

**A.** We adhere to the CDC guidelines and have elevated our Standard Operating Procedures (SOP's) to ensure the health and safety of our employees and guest alike. Please refer to the CDC's Considerations for Events and Gatherings at <https://www.cdc.gov/coronavirus/2019-ncov/community/large-events/considerations-for-events-gatherings.html> to make an informed decision.

**Q. What is the difference between full service and drop-off catering?**

**A.** Drop-off service includes delivery and set-up of your order approximately One hour prior to the start of your event in disposable caterware. Full service includes set-up/breakdown, service staff, buffet table linens, stainless steel chaffers, ceramic platters, bowls etc., and other event elements.

**Q. What if I need additional items for my event?**

**A.** We are a full-service event planning and catering company. We are equipped to help you handle any of the intricate details of planning an event.

**Q. Is there a minimum order requirement.**

**A.** Yes, for corporate orders we require a minimum of 15 people for drop-off delivery service and a minimum of 30 people for full service.

**Q. Do you charge a delivery fee?**

**A.** Yes, we have a delivery service charge that's based upon the volume of your order.

**Q. What is disposable Caterware?**

**A.** Caterware is what's used to present food on drop-off orders. Hot menu items will be presented in aluminum pans with wire rack chaffers (burner included) and Cold menu items will be present on a black plastic platter and/or bowl. Individually boxed meals are presented in gable boxes or black plastic sectioned platters.

**Q. When should I place my order?**

**A.** For drop-off orders, we request a minimum of a 48hr notice and Full service catering requires a minimum of a two-week notice.

**Q. What form of payment do you accept?**

**A.** We accept all major credit cards and company checks.







# Holiday Ordering

## How To Order:



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### **ADVANCE NOTICE:**

Your food is Chef-prepared and made to order using only the freshest of ingredients. Thus, we request a minimum of 48-hour notice for drop-off service. Short notice requests may be accommodated depending on the production schedule.

### **MINIMUM ORDER:**

Holiday drop-off Catering requires a minimum order of \$750.00.

### **DELIVERY:**

Food may be delivered to your home, office or venue within our service area. Applicable delivery fees will apply.

### **WHAT IS INCLUDED?**

Drop-off service includes delivery and set-up of your food approximately One hour prior to the start of your event. Your order is presented in disposable caterware to include wire rack chaffers, burners, serving utensils, plates, cutlery, and napkins. Cups and ice are also included when beverages are ordered.

### **SERVICE LEVELS UPGRADES:**

Buffet Attendants are an optional service upgrade. Buffet Attendant is available with drop-off catering at the rate of \$35.00 per hour (4hr min). -Gratuity is paid directly to the attendant.

### **DIETARY RESTRICTIONS:**

We happily attempt to accommodate dietary requests such as gluten-free, vegan, food allergies, or other special dietary needs.

**CANCELLATION:** Notice must be given no later than 48 hours prior to the day of the scheduled event. Cancellations received after 48hrs are subject to a 25% cancellation fee.

